



GUIDELINES FOR MOBILE FOOD UNITS

GENERAL STANDARDS

All vehicles must have a valid registration in the name of the vendor.

- 1) Vehicles are to be kept clean and in good repair.
- 2) All surfaces are to smooth, non-absorbent and easily cleanable.
- 3) Food handlers must have clean clothing.
- 4) There is to be a minimum of food contact with hands.
- 5) Food must be properly labeled.
- 6) A covered trash container shall be provided for the disposal of solid waste.
- 7) Ice storage may be used for beverages that are in impervious containers. Ice level must be below drinking area of container,
- 8) Mechanical air refrigeration facilities, capable of maintaining potentially hazardous food at 45°F or below, shall be provided. Mechanical refrigeration is not necessary for storage of prepackaged, frozen hot dogs. All refrigeration equipment must be NSF approved or equivalent.
- 9) No wet (ice) storage of potentially hazardous foods (e.g. cartons of milk, juices etc) will be permitted.
- 10) Safety shielding must be provided for all lighting fixtures.
- 11) D.E.R. and EPA approved disinfectants and solutions must be used for cleaning and must be present in the unit.
- 12) Cleaning agents must be properly labeled for contents.
- 13) Business name and phone number must be displayed on unit.
- 14) Health permit will be issued for individual powered and non powered units and will not be transferable.
- 15) A copy of the latest inspection report of the city or other inspecting agency must be displayed.
- 16) Health permit must be displayed in unobstructed view while conducting business.

VENDORS SELLING PREPACKAGED FOOD ONLY

- 1) No hand washing facilities are needed.
- 2) No running water is needed.
- 3) Must meet the general standards noted above.

HOT AND COLD FOOD PREPARATION VENDORS

- 1) There must be a partition (solid wall or screen) between the food preparation and cab areas or the front doors must be self-closing and kept closed on motor vehicles.
- 2) Water supply and discharge. All vendors preparing food must supply the following inside the vehicle service area:
 - A water supply tank (two gallon minimum) constructed of non-leaching material
 - A waste water holding tank at least 15% larger than the supply tank
 - Sink for hand washing.
 - Hot water (120° F) and cold or tempered water. All water must be potable.
 - Drainage from sink to trap and trap to holding tank must be sealed.
 - The waste water in holding tank must be able to be drained directly into a sanitary sewer.
- 3) All hoses used must be:
 - Made of a non leaching material
 - Sanitized regularly
 - Backflow prevention devices must be installed
 - Ends must be protected
- 4) Hands should be washed often.
- 5) If frozen desserts are hand-dipped, a dipper well must be provided.
- 6) If soft frozen desserts are sold, the machine must be cleaned, rinsed and sanitized daily. The permit issued by the Pennsylvania Department of Agriculture for the machine must be displayed.
- 7) All hot food must be heated to 165° F before being placed in hot holding units, which must be capable of maintaining a product temperature of at least 140° F.
- 8) Clean and sanitized metal-probe thermometers must be used to check food temperatures on a routine basis.
- 9) All emissions from heating and cooking equipment, fired by propane gas, gasoline or kerosene must be vented to exterior of vehicle.
- 10) A 2 ½ lb. minimum ABC type fire extinguisher must be mounted and fully charged.
- 11) Serving window must be supplied with an operational window screen or partition.
- 12) All 110v or 220 volt appliances must be properly wired, grounded and fused.
- 13) Batteries powering accessories within the mobile food vending unit must be located on the exterior portion of the unit.